

Irish Spiced Country Spare Ribs
With Champ Tofu Gnocchi in an Irish Whiskey and Tofu Cream Sauce
Chef Nick Gunn | McCarthy & Bailey's Irish Pub | Sioux City

Spare Ribs:

¼ cup black coarse pepper, ground
1 ½ tablespoons ginger, ground
¼ cup whole juniper berry, ground
¼ cup whole coriander seed, ground
4 tsp ground cloves
2 ea. bay leaf, crushed
¼ cup ground allspice
.66 cup light brown sugar
10 lbs beef short ribs, 8 oz cut
1 cup keg Guinness stout, placed in spray bottle
3 cups keg Guinness stout
1 ½ TBSP whole grain mustard

M.O.P.

1. Start smoke and have it maintain at 185° F.

2. Mix together all the dry spices and sugar. Spread the seasoning over the ribs, and turn the ribs to coat all sides.

3. Place the ribs on the smoker with the fat side up and cook for two hours. Spray the ribs down with the Guinness every 20-30 minutes, and after one hour flip them over.

4. Before pulling the ribs off the smoker preheat the oven to 325°F. When pulling the ribs off the smoker place them in a roasting pan. Mix together the 3 cups of Guinness and mustard. Pour that mixture over the ribs. The liquid should come up 2/3rds of way. Cover and place in the oven for 1 ½ hours.

5. Serve while hot. If holding, chill on top of an ice bath in the walk-in.

Yield: 8 lbs

Portion: 4 oz

Champ Tofu Gnocchi:

58 oz 90 ct. potato, cleaned
12 oz Silken, soft tofu
18 oz flour
1 ea. egg
2 cups kale, cleaned and chopped
½ cup fresh diced onion
2 TBPS crushed garlic
¼ cup Harps Lager
1 tsp dry mustard
2 tsp kosher salt
1 tsp black coarse, 5 lb pepper
1 oz unsalted butter

M.O.P.

1. Heat a sauté pan up over medium high heat. Add butter and melt. Once melted add in the kale and onions and cook until onions are soft and the kale has reduced in size.
2. Add in the garlic and beer, and cook until dry.
3. Cook the potatoes in a 350°F for about an hour. Once you remove them from oven, peel the skins and slightly smash them to cool them to room temperature.
4. Smash the potato up the rest of the way and add in the tofu, salt, and pepper. Turn them out onto a floured surface. Work the flour and the egg in needing the dough for 5-7 minutes.
5. Boil some salt water.
6. Cut dough into about 8 sections. Roll each section out into a long rope. Cut the rope into one inch section. Place into the boiling water until they float. Once they float continue to cook them for about another 30-45 seconds.
7. Remove from water and place straight into hot sauce for immediate service. If you are holding them, place them under refrigeration until ready.

Cream Sauce:

2 oz unsalted butter
1 cup fresh diced onion
2 tsp crushed garlic
¾ cup Jameson Irish Whiskey
1 ¼ cup chicken stock
4 tsp whole grain mustard
½ cup heavy cream
½ oz Silken, soft tofu
½ tsp lemon
2 tsp kosher salt
½ tsp black coarse, 5 lb pepper

M.O.P.

1. Melt the butter over medium heat.
2. Add in the onions and garlic and cook until onions are soft.
3. Take the pan off heat and pour in the whiskey
4. Add in the chicken stock and lemon juice and cook for about 5 minutes
5. Whisk in the heavy cream, tofu and mustard. Cook for a few minutes and then season to taste.